CLAIMS

I CLAIM:

1. An item comprising:

a food strip having an outer surface and a length defined by a leading end and a trailing end, the strip being rolled around the leading end into a roll having multiple rotations to define two or more layers lying in contact with each other; and

a tacked region on the strip about the trailing end that attaches two of the layers together.

2. The item of claim 1 wherein the food strip is fruit-based.

3. The item of claim 1 further comprising a granular edible coating adhered to the outer surface of the food strip.

4. The item of claim 1 wherein the tacked region includes at least one region attached by prior application of heat.

5. The item of claim 1 wherein the tacked region includes at least one region attached by prior application of pressure.

6. The item of claim 1 further including a bag containing the food strip.

7. An article of manufacture comprising a substantially spirally wound strip of pliable food material having an end portion attached to another portion of the strip proximate to the end portion.

8. The article of claim 7 wherein the end portion includes a trailing end of the strip.

9. The article of claim 7 wherein sugar is attached to the strip.

10. The article of claim 7 wherein the end portion is attached to the other portion of the strip by tacking the portions together.

11. The article of claim 10 wherein the portions are tacked together by application of heat to the strip.

12. The article of claim 10 wherein the portions are tacked together by application of pressure to the strip.

13. The article of claim 7 further including a bag containing the food strip.

14. A method comprising the steps of:

winding a strip of food material into a coil having an outer trailing end adjoining another portion of the strip;

injecting a prong into the coil about the outer trailing end to tack portions of the coil together; and

retracting the prong from the tacked roll.

15. The method of claim 14 further comprising the step of extruding the food material to form the strip.

16. The method of claim 14 further comprising the step of directing the strip through a bath of edible oil to maintain acid within the strip.

17. The method of claim 14 further comprising the step of directing the strip through a cooling tunnel to cool the strip.

18. The method of claim 14 further comprising the step of adhering a granular edible coating to the strip.

19. The method of claim 14 further comprising the step of cutting the strip to define the outer trailing end.

20. The method of claim 14 further comprising the step of heating the prong.

21. The method of claim 14 further comprising the step of tacking at least two layers of the coil together by applying pressure.

22. The method of claim 14 further comprising the step of tacking at least two layers of the coil together by applying heat.

23. The method of claim 14 further comprising the step of applying pressure to an outer surface of the coil during the step of winding the strip.

24. The method of claim 14 further comprising the step of feeding a leading end of the strip between legs of a fork before the step of winding the strip.

25. The method of claim 24 further comprising the step of detecting when the leading end of the strip is fed between the legs of the fork.

26. The method of claim 25 further comprising the step of providing a laser sensor for detecting the leading end of the strip.

27. The method of claim 25 further comprising the step of rotating the fork to wind the strip about the fork.

28. The method of claim 27 further comprising the step of retracting the fork to release the coil from the fork.